



ProSafeBeef

Advancing Beef Safety and Quality through Research and Innovation

Conference Programme

Teagasc Food Research Centre, Ashtown, Dublin 15,
Ireland

8th and 9th February 2012



8th February 2012: Scientific Conference

- 08:30** **Registration, tea and coffee**
- 09:00** **Welcome and Opening Address**
Dr. Geraldine Duffy, Coordinator *ProSafeBeef*
Prof. Gerry Boyle, Director of Teagasc
- Mr. Shane McEntee TD**, Minister of State at the Dept of
Agriculture, Food and the Marine with responsibility for Food,
Horticulture and Food Safety
- 10:00** **Prof. John Thompson, University of New England, Australia**
*Meat Science, consumer value and Industry adoption – Progress
and Potential*
- 10:30** **Dr. Maureen Strong, Agriculture & Horticulture Development
Board (AHDB), UK, UK**
*Beef consumption and consumer perception of the contribution it
can make to a healthy balanced diet*
- 11:00** **Tea / Coffee and Poster Viewing**
- 11:30** **Prof. Nigel Scollan, Aberystwyth University, Wales**
Sustainability issues in beef production
- 12:00** **Dr. Geraldine Duffy, Teagasc Food Research Centre, Ashtown,
Ireland**
Current and emerging issues in beef safety
- 12:30** **Lunch**
- 13.30** **Parallel sessions I and II**
- 17.00** **Close and bus transport back to Dublin City Centre**
- 19.30** **Conference Reception and Dinner, City Hall, Dame Street**

Parallel Session I: Beef Safety (Room I, Conference Centre)

- 13:30** **Anthelmintic drug residues in beef: UPLC-MS/MS method validation, European retail beef survey and associated exposure and risk assessments**
Martin Danaher, Kevin M. Cooper, Michelle Whelan, D. Glenn Kennedy, Gemma Trigueros, Andrew Cannavan, Polly E. Boon and Dagmar Wapperom
- 13:45** **Reducing Heterocyclic Amines (HA) formation in beef meat and improving our knowledge on consumer exposure**
Alain Kondjoyan, Sylvie Chevolleau, Stéphane Portanguen and Laurent Debrauwer
- 14:00** **The relationship between visual cleanliness of cattle and microbiota on the hides and the dressed carcasses**
Bojan Blagojevic, Dragan Antic, Miroslav Ducic, Sava Buncic
- 14:15** **Role of animal hides as primary source of *Salmonella* spp in Brazilian bovine slaughtering process**
Bernadette Franco, Beatriz Guth, Maria Teresa Destro, Mariza Landgraf, Eb Chiarini, Janaina Thais Lopes
- 14:30** **European Meat Inspection Criteria and non-O157 Verocytotoxigenic *Escherichia coli* (VTEC)**
Declan J. Bolton, Ciara Ennis, Aine Monaghan, Brian Byrne, Seamus Fanning and David McDowell
- 14:45** **Improved detection of faecal contamination of carcasses using chlorophyll based markers**
Sridar Sagataram, Alan Gay and Michael RF Lee
- 15:00** **Tea / Coffee and Poster Viewing**
- 15.30** **Development of *Lactobacillus sakei* strain cocktails to improve hygienic quality of raw beef meat products**
Isabelle Lucquin, Monique Zagorec, Vanessa Schmit, Marina Rivoillier, Souad Christeans, Marie Champomier-Vergès and Stéphane Chaillou
- 15:45** **Gene expression profiling of *Pseudomonas putida* grown at different temperature conditions**
Angela van Hoek, Aspasia Nisitou, Agapi Doulgeraki, Luc Wijandans, George-John Nychas and Henk Aarts
- 16:00** **Study of cross-contamination of beef fillets by biofilm cells of *Escherichia coli* O157:H7 and *Salmonella enterica* ser. Typhimurium**
Grounta, E. Gkana, N.G. Chorianopoulos, V. Iliopoulos, K.P. Koutsoumanis, E.Z. Panagou and G.-J.E. Nychas
- 16:15** **Evaluation of biofilm resistance on stainless steel surfaces and study of their adaptability after the use of inadequate disinfectant solutions**
T. Kouklada, N.G. Chorianopoulos, E. Giaouris, E.Z. Panagou and G.-J.E. Nychas
- 16.30** **Rapid high-throughput platform for the enumeration of bacteria in food: an alternative to the traditional agar plate method**
Conn Carey, Sinead Kirwan, James Hynes
- 16.45** **A Microbial Time Temperature Indicator (TTI) for monitoring beef quality**
Hariklia Vaikousi, Costas G. Biliaderis and Konstantinos P. Koutsoumanis
- 17.00** **Close**

**Parallel Session II: Beef Quality in Production and Processing
(Room III, Conference Centre)**

- 13:30** **Fatty acid composition and sensory characteristics of muscle from beef heifers offered concentrates containing either safflower oil or ruminally-protected fish oil while at pasture**
A. Moloney, R. I. Richardson, K. J. Shingfield and P. G. Dunne
- 13:45** **Increased understanding of ruminal lipolysis and biohydrogenation**
Veerle Fievez
- 14:00** **Rapid detection of meat spoilage using metabolomics and proteomics**
Roy Goodacre
- 14:15** **Cluster analysis application in search of muscle biochemical determinants for beef tenderness**
Chriki S., Gardner G.E., Jurie C., Picard B., Micol D., Brun J.P., Journaux L. and Hocquette J
- 14:30** **Beef tenderness optimisation by fruit juices injection**
E. Parafita, E. Patissier
- 14:45** **Genetic and genomic markers of beef quality**
Hocquette J.F.
- 15:00** **Tea / Coffee and Poster Viewing**
- 15:30** **The effect of technology information on consumers' expectations and liking of beef**
Van Wezemael, L., Verbeke, W., De Smet, S. and Ueland, Ø.
- 15:45** **Pre-treatment of beef steaks with carbon monoxide prior to vacuum packing**
Paul Allen and David O'Connor
- 16:00** **The use of models to monitor cooking processes**
Alain Kondjoyan, Samuel Ouilic, Stéphane Portanguen, Eric Lemoine, Jean-Bernard Gros
- 16:15** **Beef, as part of a healthy varied diet**
Laura Wyness
- 16:30** **Proteomic approaches to improving consistency in meat quality and understanding post-mortem biochemistry**
Eimear Downey, Stephen Pennington, Ruth Hamill, and Anne Maria Mullen
- 16:45** **Interactions between food matrix components and processing parameters in beef products**
Ruth Hamill, Derek Keenan, Ruth McArdle, Gillian O'Callaghan, Joseph Kerry
- 17:00** **Close**

9th February 2012: Industry Demonstration Day

08:30	Registration, tea and coffee
09:00	Opening remarks Geraldine Duffy, Coordinator ProSafeBeef
09:10	Mr. Laurent Spanghero, President UECEBV: European Livestock and Meat Trading Union <i>Overview of the Beef Sector in Europe and Challenges Faced</i>
09:40	Mr. Aidan Cotter, Chief Executive, Bord Bia: Irish Food Board <i>Beef market overview</i>
10:10	Mr. Declan Troy, Assistant Director of Research, Teagasc <i>Meat Industry Innovation: Challenges and Opportunities in Adopting Research</i>
10:40	Tea / Coffee and Poster Viewing
11:00	Demonstrations running in parallel tour groups to 16:30
13:00	Lunch
15:00	Tea / Coffee and Poster Viewing
16:30	Concluding remarks and presentation of Food Safety Authority of Ireland (FSAI) sponsored poster prize
16:45	Close

Demonstration	Presenter
Markers of faecal contamination: increasing detection of faecal contamination in abattoir	Michael Lee (Aberystwyth University)
Hide microbiology and decontamination and immobilisation approaches	Kaye Burgess (Teagasc) Dragan Antic (University of Novi Sad)
Maximising value of beef carcasses - meat muscle profiling	Christophe Chenille (Association pour le Developpement de l'Institut de la Viande)
CO Pre-treatment of beef steak prior to packaging	Paul Allen (Teagasc)
Active packaging: development of antimicrobial biopolymer based packaging films for beef safety	Kostas Koutsoumanis (Aristotle University of Thessaloniki)
A microbial Time Temperature Indicator (TTI) for monitoring beef quality	George Nychas (Agricultural University of Athens)
Beef marination processes	Emilie Parafita (Association pour le Developpement de l'Institut de la Viande)
Method for anthelmintic residue detection	Martin Danaher (Teagasc)
Meat Standard Australia Model for predicting beef quality	Jean François Hocquette (Institut National de la Recherche Agronique)

For further details on conference or on *ProSafeBeef* please contact Robert Mooney at Robert.mooney@teagasc.ie or Geraldine Duffy Geraldine.duffy@teagasc.ie or go to www.prosafebeef.eu